

VINS DE PAYS VAUCLUSE

SOIF DE LIBERTE BLANC

2022

AWARDS

-Guide Hachette 2024 : 1 étoile

FOOD AND WINE PAIRING

Can be opened for aperitif, as well as with pork or chicken skewers accompanied by grilled vegetables. This wine will also seduce you on herbal cheeses.

GRAPE VARIETIES

Majority of Sauvignon and Rolle...

TERROIR

Our local wines (PGI) benefit from a fresh and clay soil, giving light and fruity wines, to share freely...

VINIFICATION

Harvested in late August, early in the morning to keep their freshness, the grapes are pressed immediately. This is followed by a traditional cold settling with a regular suspension of mud, allowing the Sauvignon to release all its aromas. Fermentation takes place at low temperature.

TASTING

Beautiful pale dress with silver highlights. Nice aromatic brightness on white fruits. Light and thirst-quenching mouth.



Vallée du Rhône
Terroirs d'Accueil



Alc/vol 12%%

Serving temperature : 10°C - 12°C

Best within 2 years